IN THE CLAIMS

Pursuant to 37 CFR §1.121(c), this listing of the claims, including the text of the claims, will serve to replace all prior versions of the claims, in the application.

Please amend claims are 1, 2, 3, 8, 9, 19, and 20 as follow:

1. (Currently Amended) A method of manufacturing a processed raw egg having an edible composition agitated in situ ~~natural~~, the method comprising:

a) a cleaning and sterilizing step of cleaning a raw egg with cleaning water and sterilizing;

b) an egg-shell drilling step of forming an injection hole in ~~an upper~~ a portion of ~~the egg~~ an egg-shell ~~of~~ a the raw egg, wherein the raw egg is fixedly erected and pressure is exerted on ~~an upper~~a portion of the ~~long axis of the~~ raw egg by means of a drilling and injection tube such that the injection hole is formed;

c) an edible composition injection step of injecting edible composition by penetrating the drilling and injection tube inside the raw egg through the injection hole of the raw egg; and

d) a raw egg agitation step of agitating the edible composition and viscous albumen and yolk by using an agitator for agitating edible composition, viscous albumen, and yolk through the injection hole of the raw egg.

2. (Currently Amended) The method according to claim 1, wherein the raw egg agitation step is carried out by agitating the contents of the raw egg and the edible composition, by inserting the agitator into the inside of the raw egg in the form of a rod that spreads, and then moves upwards and downwards ~~and/or~~ or rotates.

3. (Currently Amended) The method according to claim 1, further comprising before the egg-shell drilling step a solidified albumin skin layer forming step of forming a solidified albumen skin layer, wherein the raw egg is heated such that ~~a certain thickness of~~ albumen ~~inwards of an egg shell~~ is solidified, and after the raw egg agitation step, further comprising a solidification step for solidifying the raw egg by means of a heat-up or a chemical reaction.

4. (Previously Presented) The method according to claim 1, further comprising before the edible composition injection step:

a) suctioning and removing at least part of a content of the raw egg including albumen and yolk by injecting a suction tube up to a yolk portion of the raw egg; and

b) injecting grains, fruits or carbohydrates into the place where contents of raw egg are removed in the suctioning and removing step.

5. (Withdrawn-Currently Amended) An apparatus for manufacturing a processed raw egg having an edible composition agitated in situ ~~natural~~, the apparatus comprising:

a) a raw egg holding means including a resting groove for a raw egg to be rested thereon and a pressurizer for pressurizing one side of the raw egg;

b) a drilling and injection tube for forming an injection hole in the upper end portion of the raw egg;

c) a drilling and injection means for injecting an edible composition into the interior of the raw egg, the drilling and injection means including a quantified discharging pump and the drilling and injection tube; and

d) an agitator for agitating the internal material of the raw egg, the agitating means being injected in the form of a rod and afterwards spread, and moving upwards and downwards and/or rotating.

6. (Withdrawn) The apparatus according to claim 5, wherein the agitator comprises a support and axle rod injected by an ascending and descending cylinder through the injection hole of the raw egg, and a free-rotating member provided in the upper portion of the support and axle rod and adapted to be rotated by the power of a reciprocal motor and descended and ascended by a moving cylinder, a plurality of rotating members rotatably installed in the lower end portion of the support and axle rod so as to be rotated about the support and axle rod, the rotating member being fixed at an upper end portion thereof to the free-rotating member and at a lower end portion thereof to a free-rotating ring, and a ring fixedly installed in the intermediate portion of the rotating member such that the portion of rotating member between the ring and the free-rotating ring is spread outwardly as the rotating member descends.

7. (Withdrawn) The apparatus according to claim 5, further comprising a suction pump and a suction tube for suctioning and removing at least part of the content of the raw egg.

8. (Currently Amended) A processed raw egg having an edible composition agitated in situ ~~natural~~, wherein an edible composition is injected through an injection hole formed in an upper portion of a long axis of a raw egg, and the injected edible composition and viscous albumen and yolk ~~the~~ contents of the raw egg are agitated by an agitator, the agitator being inserted in a form of a rod, spread in a desired form, and moved inside the raw egg.

9. (Currently Amended) The processed raw egg according to claim 8, wherein albumen ~~inwards of the egg-shell~~ is solidified before injection of the edible composition.

10. (Previously Presented) The processed raw egg according to claim 8, wherein the total amount of the injected edible composition is no more than 10 volume% of the raw egg.

11. (Previously Presented) The processed raw egg according to claim 8, wherein the edible composition contains at least one of a natural edible material, a processed nourishing material including vitamin, an edible pigment, and edible spices.

12. (Previously Presented) The processed raw egg according to claim 8, wherein a part of a content of the raw egg including albumen and yolk is removed, and grains, carbohydrates and fruits are added to the egg.

13. (Previously Presented) The method according to claim 1, comprised of performing the cleaning and sterilizing step before the egg-shell drilling step.

14. (Currently Amended) The method according to claim 1, composed of solidifying ~~a~~ ~~thickness of~~ albumen ~~closest to the egg-shell~~ before injection of the edible composition.

15. (Previously Presented) The method according to claim 1, composed of limiting the amount of the edible composition injected inside the raw egg to no more than 10 volume % of the raw egg.

16. (Previously Presented) The method according to claim 14, comprised of limiting the amount of the edible composition injected inside the raw egg to no more than 10 volume % of the raw egg.

17. (Previously Presented) The method according to claim 1, comprised of:

forming the edible composition of from a group consisting of natural edible materials consisting of grains, carbohydrates and fruits, processed nourishing material including vitamin, an edible pigment, edible spices, and mixtures thereof; and

limiting the amount of the edible composition injected inside the raw egg to no more than 10 volume% of the raw egg.

18. (Previously Presented) The method according to claim 2, comprised of:

forming the edible composition of from a group consisting of natural edible materials consisting of grains, carbohydrates and fruits, processed nourishing material including vitamin, an edible pigment, edible spices, and mixtures thereof; and

limiting the amount of the edible composition injected inside the raw egg to no more than 10 volume% of the raw egg.

19. (Currently Amended) The method according to claim 1, comprised of:

forming the edible composition of from a group consisting of natural edible materials consisting of grains, carbohydrates and fruits, processed nourishing material including vitamin, an edible pigment, edible spices, and mixtures thereof;

solidifying ~~a thickness of~~ albumen ~~closest to the egg shell~~ before injection of the edible composition; and

limiting the amount of the edible composition injected inside the raw egg to no more than 10 volume% of the raw egg.

20. (Currently Amended) The method according to claim 4, comprised of:

forming the edible composition of from a group consisting of natural edible materials consisting of grains, carbohydrates and fruits, processed nourishing material including vitamin, an edible pigment, edible spices, and mixtures thereof;

solidifying ~~a thickness of~~ albumen ~~closest to the egg shell~~ before injection of the edible composition; and

limiting the amount of the edible composition injected inside the raw egg to no more than 10 volume% of the raw egg.